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NATIONAL CANNERS ASSOCIATION

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Washington, D. C.

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**FDA REGULATION UNDER FOOD ADDITIVE LAW**

(from Federal Register of April 5, 1960)

**Title 21—FOOD AND DRUGS**

**Chapter I—Food and Drug Adminis-  
tration, Department of Health, Edu-  
cation, and Welfare**

**SUBCHAPTER B—FOOD AND FOOD PRODUCTS**

**PART 121—FOOD ADDITIVES**

**Subpart A—Definitions and Proce-  
dural and Interpretative Regula-  
tions**

**EXTENSION OF EFFECTIVE DATE OF STATUTE  
FOR CERTAIN SPECIFIED FOOD ADDITIVES**

The Commissioner of Food and Drugs, pursuant to the authority provided in the Federal Food, Drug, and Cosmetic Act (sec. 6(e), Public Law 85-929; 72 Stat. 1788; 21 U.S.C., note under sec. 342) and delegated to him by the Secretary of Health, Education, and Welfare (23 F.R. 9500), hereby authorizes the use in foods of certain additives for which tolerances have not yet been established or petitions therefor denied. *It is ordered*, That the food additive regulations (24 F.R. 2434, 25 F.R. 343, 404, 1074, 1727, 1944) be amended by inserting in § 121.86 the following new items:

**§ 121.86 Extension of effective date of  
statute for certain specified food ad-  
ditives as direct additives to food.**

On the basis of data supplied in accordance with § 121.85 and findings that no undue risk to the public health is involved and that conditions exist that make necessary the prescribing of an additional period of time for obtaining tolerances or denials of tolerances or for granting exemptions from tolerances, the following additives may be used in food, under certain specified conditions, for a period of 1 year from March 6, 1960, or until regulations shall have been issued establishing or denying tolerances or exemptions from the requirement of tolerances, in accordance with section 400 of the act, whichever occurs first:

Product	Limits	Specified uses or restrictions
Aluminum stearate.....	25 parts per million.....	As a constituent of chewing gum base.
Calcium diisodium-ethylenediamine tetra- acetic acid dihydrate. Do.....	25 parts per million..... 75 parts per million.....	As a sequestrant in malt beverages.
Calcium stearyl-2-oleylate.....	0.5 percent.....	As a sequestrant in canned pineapple chunks (nonstandardized article).
Do.....	0.05 percent.....	In egg white solids.
Do.....	0.35 percent.....	In liquid and frozen egg whites.
Disodium dihydrogen-ethylenediamine tetraacetate acid.....	75 parts per million.....	In nonstandardized bakery products.
Fat (animal and vegetable), hydrolyzed (free of toxic impurities). Hydrogen cyanide.....	12.5 percent..... 25 parts per million.....	As a sequestrant in canned pineapple chunks (nonstandardized article). In feed for livestock and poultry.
Isobutylene-isoprene.....	3.3 parts per million.....	As a residue from the use of hydrogen cyanide as a fumigant.
Mineral oil.....	3.3 parts per million.....	As a constituent of chewing gum base.
Polyethylene glycol 400 monooleate.....	10 percent of fat content.....	As a constituent of defoaming agent used in manufacture of beet sugar.
Polyisobutylene.....	125 parts per million.....	To emulsify the fat and as defoaming agent in calf-feed milk replacer.
Sodium lauryl sulfate.....	1,000 parts per million.....	As a stabilizer in essential oils.
Do.....	10 parts per million.....	As a stabilizer in liquid and frozen egg whites.
Sodium nitrite.....	20 parts per million.....	As a stabilizer in egg white solids.
Do.....	.....	In cured tuna fish.
Sodium dodecylbenzene sulfonate.....	2 parts per million.....	In emulsion for animal food containing fish and/or meat.
di-Starch phosphate (amylopectin reacted with sodium trimetaphosphate). Triethoxylcellulose.....	5 percent..... 10 parts per million.....	In fruits and vegetables as residue from its use as a detergent. As a modified starch in food.
Ultramarine blue.....	0.00 percent.....	As a residual solvent in manufacture of decaffeinated coffee. In salt for animal feeds.

Notice and public procedure are not necessary prerequisites to the promulgation of this order, and I so find, since extensions of time, under certain conditions, for the effective date of the food additives amendment to the Federal Food, Drug, and Cosmetic Act were contemplated by the statute as a relief of restrictions on the food-processing industry.

**Effective date.** This order shall become effective as of the date of signature.

(Sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371. Interpret or apply 72 Stat. 1788; 21 U.S.C., note under sec. 342)

Dated: March 28, 1960.

[**SEAL**] **GEO. P. LARRICK,**  
Commissioner of Food and Drugs.